

Ingredients

Quantity	Measure	Ingredients
1	Whole	Eggs
2	Teacup	Cooking Oil
A	Little	Water
1	Kilogram	Flour, Maida - (American Pillsbury)

Method

Put one cup of Maida flour in a vessel, and break the contents of an egg into it. Add a little water, if needed, and knead into a soft dough. Place little flour on a cellophane sheet, and keep in the fridge for one hour before use. Divide the dough into 2 to 4 parts, roll out each portion as thin as possible, lengthwise and then width wise. Put it into folds and cut into thin strips. Open up the strips, form a nest and deep fry to a pale color.

At this stage the noodles can be stored in an air tight tin and kept in the fridge, for three to four days. Before serving, deep fry the noodles to a golden brown colour.